

We make every possible effort to accommodate any dietary requirements. Please notify a manager if you have any known allergies, food intolerances or are concerned about the ingredients of any of the dishes.

—  
Ask us about our local suppliers - many of whom welcome visitors to their farms/ outlets. The main ingredients, where marked with an \*, are sourced within 30 mile's radius.

—  
C: Crustaceans  
CE: Celery D: Dairy  
E: Eggs  
F: Fish  
P: Peanuts  
G: Gluten  
L: Lupin  
N: Nuts  
MO: Molluscs  
MU: Mustard  
S: Soya  
SD: Sulphur dioxide  
SE: Sesame seeds  
V: Vegetarian  
VE: Vegan



THE  
**GRAND BALLROOM**  
BURGH ISLAND



The magnificent Grand Ballroom with all its original splendour, is one of the hotels most prized attributes. The beautiful ceiling and original murals and furnishings can't fail to transport you back to the delightfully decadent times of the 1930's.

The spectacle of everyone dressed for dinner in black tie, glamorous attire and original 1920's and 1930's glad rags, is what lasting memories are made of. The ambience this unique setting creates is one of a kind. After dinner, you may even be enticed onto the dancefloor by the light tinkling of the ivories of our grand piano and the infectious sound of live jazz. Time to throw caution to the wind and let your hair down.

Our carefully compiled dinner tasting menu is of the highest quality and all ingredients are sourced as locally as possible, to ensure the freshest and tastiest dishes are served at all times. Fish and meat are bought from local fisherman and butchers, fruit and vegetables from local farmers and fresh cheeses are delivered daily to the island.





THE  
**GRAND BALLROOM**  
BURGH ISLAND



THE  
**GRAND BALLROOM**  
BURGH ISLAND



### CANAPÉS

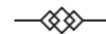


Devon Oke  
cheese gougère  
—G|D|E|MU—

Pork & black pudding  
bon bon, apple purée  
—G|D|E—

Smoked mackerel,  
horseradish cream,  
tapioca wafer  
—D|F—

### AMOUSE BOUCHE



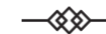
Pea mousse,  
parmesan crisp,  
quail egg & truffle  
—D|E—

### STARTER



Confit chicken leg,  
crispy chicken skin,  
Marcona almonds,  
sweetcorn purée,  
bacon popcorn  
—D|N—

### FISH COURSE



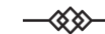
Pan-fried scallop,  
chilli,  
coconut & lemongrass  
—M|D—

### MAIN COURSE



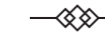
Duck breast,  
pickled gooseberry,  
gooseberry glaze,  
puffed quinoa,  
Watercress  
—C|E|S|D—

### DESSERTS



Raspberry bavaois,  
ruby chocolate glaze,  
meringue,  
raspberry sorbet  
—D|G|E—

### CHEESE (£13 SUPPLEMENT)



Sharpham Elmhirst,  
Godminster Cheddar,  
Helford Blue,  
Cornish Smuggler,  
quince paste, celery,  
apple & crisp bread  
—D|G|C|E—

**CAFETIERE  
COFFEE OR TEA  
& PETIT FOURS**

See reverse for allergen and  
intolerance advice

